



Potato-Cheddar Ale Soup

Yield: 20 each 6 oz servings

Ingredients:

- 5 lbs [Reser's® Special Request™ All Natural Yukon Mashed Potatoes](#) (71117.94501)
- 1 Yellow onion, diced
- 1 Tbsp Granulated garlic
- 2 tsp Kosher salt
- 1 tsp White pepper
- 6 cups Chicken broth
- 1 cup Heavy cream
- 2 cups Cheddar cheese, shredded
- 12 oz Pale ale beer
- 1 cup Green onion, thinly sliced
- 2 cups Bacon bits
- 2 cups toasted mini croutons

Directions:

1. Place the chicken broth, salt, pepper, granulated garlic, and onion in a large stockpot and bring to a simmer.
2. Reduce heat, add Reser's Special Request Yukon Gold Mashed Potatoes, and stir until fully incorporated.
3. Heat over medium for 20 minutes, stirring occasionally.
4. Off the heat, add the beer, heavy cream, and Cheddar cheese and whisk until fully incorporated.
5. Serve bowls and garnish each with bacon, green onion, and croutons.